



Leffingwell & Associates

Odor Properties & Molecular Visualization

Esters

DETECTION THRESHOLDS & Molecular Structures

Ethyl formate...C₃H₆O₂

Odor Detection Threshold (in water) = 150,000 ppb
Ethereal, fruity, rum-like

Ethyl Acetate...C₄H₈O₂

Odor Detection Threshold (in water) = 5000 ppb
Ethereal, sharp, wine-brandy like odor

Ethyl propionate...C₅H₁₀O₂

Odor Detection Threshold (in water) = 10 ppb
Strong, ethereal, fruity, rum-like odor and taste

Ethyl butyrate...C₆H₁₂O₂

Odor Detection Threshold (in water) = 1 ppb
Ethereal, fruity odor; buttery, ripe fruit notes

Ethyl valerate...C₇H₁₄O₂

Odor Detection Threshold (in water) = 1.5 ppb
Strong, fruity, apple-like odor and taste

Ethyl hexanoate...C₈H₁₆O₂

Odor Detection Threshold (in water) = 1 ppb
Strong, fruity, winey odor; apple, banana, pineapple notes

Ethyl heptanoate...C₉H₁₈O₂

Odor Detection Threshold (in water) = 2.2 ppb
Strong, fruity, winey, cognac-like odor and taste

Ethyl octanoate...C₁₀H₂₀O₂

Flavor Detection Threshold (in water) = 15 ppb
Fruity, winey, sweet odor; cognac-apricot taste

Ethyl nonanoate...C₁₁H₂₂O₂

Odor Detection Threshold (in wine) = 850 ppb
Fatty, oily, cognac, nut-like odor; oily, fatty-fruity taste

Ethyl decanoate...C₁₂H₂₄O₂

Odor Detection Threshold (in wine) = 510 ppb
Sweet, fatty, nut-like, winey-cognac odor

Ethyl dodecanoate...C₁₄H₂₈O₂

Flavor Detection Threshold (in beer) = 2000 ppb

Oily, fatty, floral with fatty fruity taste

Ethyl myristate...C₁₆H₃₂O₂

Flavor Detection Threshold (in beer) = 2000 ppb

Weak, fatty odor

Ethyl palmitate...C₁₈H₃₆O₂

Odor Detection Threshold (in water) = >2000 ppb

Faint, waxy, sweet odor; nearly tasteless; creamy mouthfeel

Data abstracted from Flavor-Base 98

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